


Food Establishment Inspection Report

	Facility Type: School (more than 9 months)					PURPOSE: Routine		Grade: ____		
	Name of Establishment: Turie T. Small Elementary					RESULTS: S - Satisfactory		Correct by:		Stop Sale Issued?
Address: 839 Loomis Ave City: Daytona Beach					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
ZIP Code: 32114		Person in Charge: Brandi Woodard								
Telephone:		PIC Email: BLWOODAR@VOLUSIA.K12.FL.US								
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number						
08/22/2025	10:05 am	10:45 am	64-48-2965794	86404						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
Compliance Status					Compliance Status					
Supervision					Protection from Contamination					
1	In Compliance	Demonstration of Knowledge/Training			15	In Compliance	Food separated & protected; Single-use gloves			
2	In Compliance	Certified Manager/Person in Charge Present			16	In Compliance	Food-contact surfaces; cleaned & sanitized			
Employee Health					17	In Compliance	Proper disposal of unsafe food			
3	In Compliance	Knowledge, responsibilities and reporting			Time/Temperature Control for Safety					
4	In Compliance	Proper use of restriction and exclusion			18	In Compliance	Cooking time & temperatures			
5	In Compliance	Responding to vomiting & diarrheal events			19	Not Observed	Reheating procedures for hot holding			
Good Hygienic Practices					20	In Compliance	Cooling time and temperature			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use			21	In Compliance	Hot holding temperatures			
7	In Compliance	No discharge from eyes, nose, and mouth			22	In Compliance	Cold holding temperatures			
Preventing Contamination by Hands					23	In Compliance	Date marking and disposition			
8	In Compliance	Hands clean & properly washed			24	Not Applicable	Time as PHC; procedures & records			
9	In Compliance	No bare hand contact with RTE food			Consumer Advisory					
10	In Compliance	Handwashing sinks, accessible & supplies			25	Not Applicable	Advisory for raw/undercooked food			
Approved Source					Highly Susceptible Populations					
11	In Compliance	Food obtained from approved source			26	In Compliance	Pasteurized foods used; No prohibited foods			
12	Not Observed	Food received at proper temperature			Additives and Toxic Substances					
13	In Compliance	Food in good condition, safe, & unadulterated			27	Not Applicable	Food additives: approved & properly used			
14	Not Applicable	Shellstock tags & parasite destruction			28	In Compliance	Toxic substances identified, stored, & used			
Approved Procedures					Approved Procedures					
29	Not Applicable	Variance/specialized process/HACCP			Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
Safe Food and Water					Proper Use of Utensils					
30	In Compliance	Pasteurized eggs used when required			43	In Compliance	Utensils: properly stored			
31	In Compliance	Water & ice from approved sources			44	In Compliance	Equipment & linens: stored, dried, & handled			
32	Not Applicable	Variance obtained for special processing			45	In Compliance	Single-use/single-service articles: stored & used			
Food Temperature Control					46	In Compliance	Slash resistant/cloth gloves used properly			
33	In Compliance	Proper cooling methods; adequate equipment			Utensils, Equipment and Vending					
34	In Compliance	Plant food properly cooked for hot holding			47	In Compliance	Food & non-food contact surfaces			
35	In Compliance	Approved thawing methods			48	In Compliance	Warewashing: installed, maintained, used; test strips			
36	In Compliance	Thermometers provided & accurate			49	In Compliance	Non-food contact surfaces clean			
Food Identification					Physical Facilities					
37	In Compliance	Food properly labeled; original container			50	In Compliance	Hot & cold water available; under pressure			
Prevention of Food Contamination					51	In Compliance	Plumbing installed; proper backflow devices			
38	In Compliance	Insects, rodents, & animals not present			52	In Compliance	Sewage & waste water properly disposed			
39	In Compliance	No Contamination (preparation, storage, display)			53	In Compliance	Toilet facilities: supplied & cleaned			
40	In Compliance	Personal cleanliness			54	In Compliance	Garbage & refuse disposal			
41	In Compliance	Wiping cloths; properly used & stored			55	In Compliance	Facilities installed, maintained, & clean			
42	In Compliance	Washing fruits & vegetables			56	In Compliance	Ventilation & lighting			
					57	In Compliance	Permit; Fees; Application; Plans			
Person in Charge (Print & Signature) <i>Brandi Woodard</i>					Date: 08/22/2025					
Inspector (Print & Signature) <i>Jessica DeHaven</i>					Phone: (386) 274-0702					

Temperature Observations

Item/Location	Temperature
Salad with diced ham/ Serving line	41 °F
Broccoli/ Serving line	145 °F
Strawberry milk/ Milk box	37 °F
Salad with diced ham/ Serving line	41 °F
Broccoli/ Serving line	145 °F
Strawberry milk/ Milk box	37 °F
Chicken Alfredo Pasta/ Serving line	175 °F
Chicken Alfredo Pasta/ Serving line	175 °F
Ambient/ Milk box	37 °F
Diced chicken/ WIC	38 °F
Ambient/ Milk box	37 °F
Ambient/ WIF	-6 °F
Diced chicken/ WIC	38 °F
Ambient/ WIF	-6 °F

Inspector Comments:

No violations observed at time of inspection.

Three c sink with QAC at 200ppm.

Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **64E-11.003(3).** All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **64E-11.003(2).** PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.
23. **64E-11.003(2).** PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **64E-11.003(4).** Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **64E-11.003(2).** Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.
40. **64E-11.003(3).** Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **64E-11.003(5).** Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.